

Executive Chef's Hanover Tomato Stuffed With Chesapeake Blue Crab



Ingredients:

2 whole Hanover grown tomatoes
1# Virginia crab meat picked to remove shells
Zest of 1 lemon
Juice of 2 lemons
Chesapeake bay seasoning
2 Tbsp chives minced
1 Tbsp minced red onion



Combine Crab, Zest, Chives, Onion in a bowl and toss, being careful to not break up the crab.

Add the lemon juice and the Chesapeake Seasoning to your liking.

Fill the tomato with the salad and place on a plate. Surround the tomato with some lettuce and garnish with cucumbers and shredded carrots or whatever else you way want.